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# OHIO CULTIVATOR.

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## OHIO CULTIVATOR.

(Published on the 1st, and 15th, of each Month.)

M. B. BATEHAM,
EDITOR AND PROPRIETOR.

**TERMS:**

Single Subscriptions, or any number less than four, One Dollar each per year. Four copies, ordered at one time, (they need not be to one address,) Three Dollars, and at the same rate (*seventy-five cents each*) for any larger number—payments in all cases to accompany the orders.

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Address M. B. BATEHAM, Columbus, O.

### Horticultural Exhibition.

The Columbus Horticultural Society, will hold its third Annual Fair on Tuesday and Wednesday, the 7th and 8th of September, in the State House.

The exhibition will open at 7 o'clock on Tuesday evening, and continue during the next day and evening.—Fruits, flowers, &c., will be sold at auction [for the benefit of the Society,] on Wednesday evening at 7 o'clock. All persons, members and others, are invited to send in specimens of fruits, flowers, vegetables, &c., for exhibition. The Society offer the following

Premiums.

| | | | | | | |
|---|---|---|---|---|---|---|
| Peaches, | 1st | premium, | $3, | 2d | premium, | $2. |
| Plums, | 1st | " | $2, | 2d | " | $1. |
| Pears, | 1st | " | $2, | 2d | " | $1. |
| Apples, | 1st | " | $2, | 2d | " | $1. |
| Grapes, | 1st | " | $2, | 2d | " | $1. |
| Melons, | 1st | " | $2, | 2d | " | $1. |
| Sweet potatoes, | 1st | " | $2, | 2d | " | $1. |
| Irish, do | 1st | " | $2, | 2d | " | $1. |
| Kitchen vegetables —best varieties, | 1st | " | $2, | 2d | " | $1. |
| Cut Flowers— best assortment, | 1st | " | $3, | 2d | " | $2. |
| Best Bouquet, | 1st | " | $2, | 2d | " | $1 |
| Native Flowers— best collection, | 1st | " | $2, | 2d | " | $1. |

☞Discretionary premiums will be awarded by the Society on other articles exhibited.

☞ Articles for exhibition should be sent in before 2 o'clock Tuesday. Price of admission, 20 cents—members free.

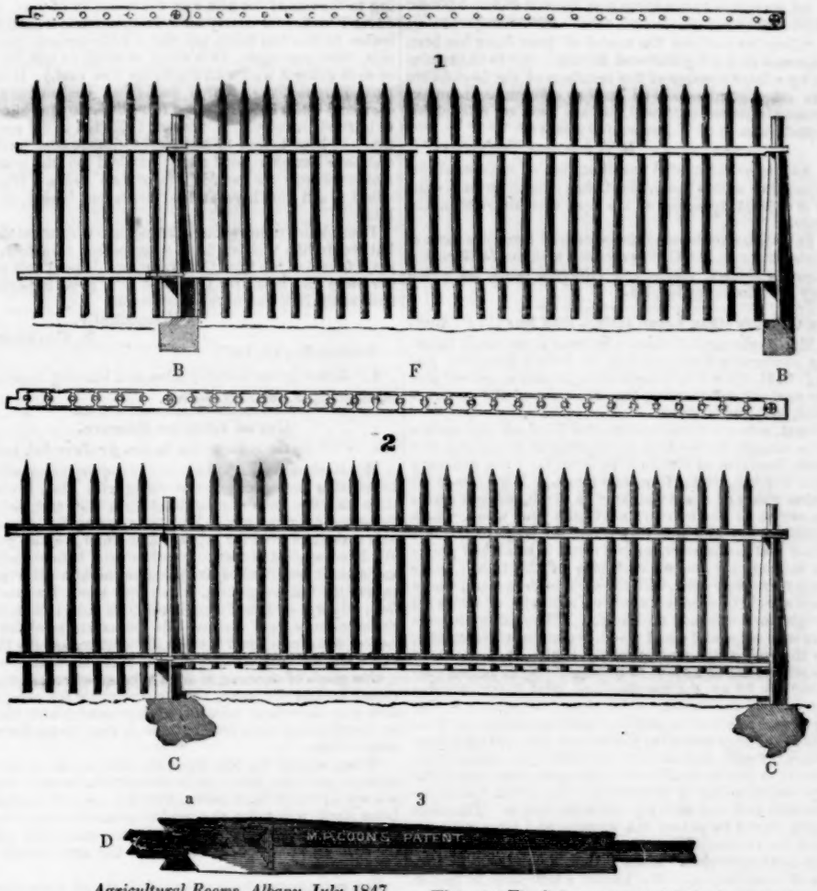
### McCormick's Reaper.

I procured one of these reapers of the manufacture of Mr. Smith, [Brown?] of Cincinnati. It operated well.—The wheat was in rich, flooded bottom, and was much froze out by the winter, which gave a weed, here called devils guts, being a running vine, somewhat like the sweet potato vine, and having a blossom like a morning glory, a fine chance to run, and it had in many places completely matted the wheat; yet the reaper with proper management performed well. Nothing worse I presume, can ever come in its way. It cuts leaning grain well, but much the best when grain leans to the machine. A few stumps are not materially in the way. The machine is strong and durable in every part except the reel, which needs to be made of better wood, with an additional set of arms in the middle, and better gudgeons.

E. Nichols.

### Coon's Improved Portable Fence.

(Invented and Manufactured by Matthias P. Coon, Lansingburg, N. Y.)




*Agricultural Rooms, Albany, July,* 1847.

M. B. Bateham, Esq:—In the Ohio Cultivator of the 15th June, I perceive several inquiries in relation to fence for overflowing lands. I send you a description of "Coon's Improved Portable Fence," which, so far as my observation extends, excels any fence for durability, cheapness, &c. With cast iron posts and wooden palings, it may be made here for about $100 per rod; and when its durability is taken into consideration, it must prove one of the most economical fences that can be made. Mr. C. makes it all of iron if required. He has large orders for it, and is now prepared, I understand, to execute orders with promptness.

Respectfully yours,
B. P. JOHNSON,
*Sec'y. N. Y. S. Ag. Soc.*

This invention consists mainly in the peculiar construction of a cast iron post and the manner in which the pannels of the fence are attached to the post, without the use of nails, pins or bolts of any kind. The posts are inserted in blocks of wood or stone, to remain permanently; or the same posts and pannels may be used as a hurdle or portable fence, and can be put down or taken up in less time than the bottom rails and blocks of an ordinary rail fence can be.

This fence may be constructed with iron posts only, as shown in the annexed engraving. Fig. 1 representing the more common method of its construction, with wood rails and pickets, forming the pannels, and without a base-board; the posts being inserted in short sticks of timber partially embedded in the earth transversely, the ends of which are shown at B B. Fig. 2 represents the fence as constructed with the *metal* rail and base-board, the posts inserted in blocks of stone or mason-work, as shown by letters C C. The upper surface of each top rails E F are given, showing the method of inserting the pickets.

The post, Fig. 3, is constructed in the form of wings of thin metal of a tapering form from top to bottom, as in the annexed drawing. If used as a fence post, the wings are cut down at the top and bottom, where the posts are to be inserted in stone or metal; but when inserted in wood as for hurdle-fence, a narrow flange or strip is put on two opposite wings to prevent its cutting into the timber lengthwise with the grain, as shown at D. At the required height of the width of a base-board from the bottom shoulder of the posts, a strip, or rest is made for the bottom rail to rest upon, as shown at A.

The gate may be hung upon the fence posts at any required place in the ordinary way, by inserting the gudgeon in the hole in the upper rail, and attaching a circular bar to the lower one, made to catch on the edges of the two opposite wings of the posts, thus making it a self-adjusting gate.

The advantages which this fence possesses over other kinds in use, are:

1st. The durability of the cast iron post.

2d. The cheapness and ease with which this fence may be constructed,—as cheap as an ordinary post and board fence.

3d. It may be placed on all soils permanently, without being injured by the action of the frost, as that difficulty is entirely obviated.

4th. It is decidedly the most economical and convenient hurdle or portable fence now known.

5th. The wind cannot affect the fence to injure it, and will consequently obviate the annoyance of "snow drifts."

6th. This fence may be constructed as permanent or hurdle fence, of all iron, for durability, and ornamental, or of part wood and part iron, or all wood, and attached to the iron posts, on one and the same principle.

The very favorable opinion entertained by some of the

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most prominent agriculturists of the State who have examined the model, is a very good guarantee of its excellence.

The following letter from the Secretary of the Executive Committeee of the New York State Agricultural Society, at Albany; also, the annexed extract from the proceedings of the Society, are high testimonials in favor of Mr. Coon's invention:

ALBANY, April 8, 1847.

"Mr. Matthias P. Coon, of Lansingburgh, Renselaer County, exhibited a model fence with cast iron posts, called *Coon's iron post farm, hurdle and ornamental fence.* The board were of opinion that the improvement of Mr. Coon is a valuable one, and deserving of encouragement.

(A specimen of the fence may be seen at the Agricultural Rooms.) B. P. JOHNSON, Sec'y."

"*Dear Sir:*—Since the model of your fence has been deposited in the Agricultural Rooms, it has been examined by a large number of the members of the Legislature and other gentlemen, and but one opinion has been expressed in regard to it, and that has been of unqualified approbation. Respectfully yours,

B. P. JOHNSON, Sec'y., &c."

As a more substantial manifestation of opinion of the superiority of this fence, Mr. C. has already several *miles* of it ordered by some of the best agriculturists in the State.

In additian to the advantages derived from this form of posts for fence, Mr. C. has secured a patent for their application as *lamp, piazza,* and *telegraph posts,* for which they are admirably adapted.

### On Constructing Lime Kilns, and burning Lime.

MR. BATEHAM:—I observe in your paper some inquiries concerning lime, and how to build a lime kiln, and as J. C. G. did not fully answer the inquiries, we will give our mode of constructing lime kilns out of the materials *wood, coal,* and *limestone.*

First, select a suitable place, and level off the surface large enough for the kiln, which may be of any size you want, from that of 500 to 2000 bushels. (We generally build our kilns in the form of a circle.) Dig a trench six inches wide and about the same in depth, straight across the centre of the bottom; next take your wood, which should be dry and not very large, the largest not more than a foot in diameter, longest sticks to reach half across the bottom; lay one on each side of the trench, place some more cross-wise, with the ends to the centre, where there should be a hollow stick or a bundle of sticks set upright for a chimney or draught. Then fill up the corners with chips and small wood, beginning at the middle, lay the ends of the wood near the centre on the butts of the others, and so on out to the edge. Next put on coal enough to fill up the crevices and level it over evenly; then put on the stones, (which should be broken so that the largest would be as small as a peck measure,) say 6 inches at the edge and 18 at the centre; then put on another layer of coal, so as to cover up most of the stones; then proceed to put on another of stones, say one foot at the edge and three feet at the middle; then cover this as before with coal, and then top out with stones. The small stones should be put on the outside, and large ones toward the centre. When topped out it must be covered with fine coal or *slack* Make the kiln as steep as will bear, it will burn better. We burned a kiln some 20 feet in diameter with about 2 cords of wood and 300 bushels of coal and 100 cf slack, (that is, fine rotten coal,) and there was over 1000 bushels of lime. R. R.

*Belmont Co., Aug.* 1847.

ANOTHER LETTER ON THE SAME SUBJECT.

MR. EDITOR:—As some of your subscribers solicit information about constructing lime kilns and burning lime, I will give you our plan, which we think a good one in a country abounding in coal.

We select a level spot of ground, and dig one foot wide and the same depth, two or three trenches parallel with each other, across the bottom, according to the size we wish to make our kiln, for flues. Cross-wise of these, we lay a tier of dry split wood, on this we lay a layer of coal, then a layer of limestone, then a layer of coal and another of limestone; and so on, alternately, drawing it into the form of a charcoal pit. We then fire it at the flues, and as soon as it has thoroughly taken fire, cover it with sods or coal slack. No more labor is required, and if the fire has taken well it will be burned in two days.

Where there is 500 bushels or more burned, we put one bushel of coal to three of limestone; but where a smaller quantity is burned, a greater proportion of coal is required;—we put a larger proportion in the bottom than towards the top.

We perhaps use more lime for manure, than any other neighborhood of the same extent in Ohio, and have found the above the cheapest plan of burning it. It saves the labor of *building* a kiln, is easily put up, and above all the disagreeable job of drawing the kiln, is avoided. One thousand bushels is often burned in one pile, and the burners sell it for four cents per bushel at the pile.

If you wish it, we may hereafter give the results of some experiments with lime. [Do so.—ED.]

A SUBSCRIBER.

*Hopewell, Muskingum Co., O. Aug.*, 1847.

STILL ANOTHER LETTER ON THE SAME SUBJECT.

FRIEND BATEHAM:—Seeing some inquiries about burning lime, I thought I would tell the readers of the Cultivator our mode of building a lime kiln—having burned three this year; (there being plenty of coal here to burn lime with.) The first thing, in forming the kiln, we put wood about six to eight inches thick on the ground, having it half as long as we want the kiln to be across—placing it all from the centre outwards, every way—having the wood shorter and shorter as it suits, and leaving a place in the middle to put up sticks so as to fire it in the top—that is, leaving a hole down to the bottom to put fire down. Then we put on coal till it is cleverly covered, then limestone, from eight to fifteen inches thick, according to the size of the kiln and the quantity of coal, then cover it with coal nearly all over, then stone from fifteen inches to two feet thick, tapering a little towards the outside, then coal again, then stone as much as will lay on, so as to cover it well with slack, (or fine coal.) It takes from four to five hundred bushels of coal to burn one thousand bushels of lime, and from three to four hundred to burn six hundred, as near as I can tell at the present time. I have helped to burn several thousand bushels, and have hauled a great many hundred on the ground, and it will pay for itself in one or two years. We can afford to sell lime here at four cents per bushel, at the kiln.

I dont know much about burning lime with wood alone, but would like to hear from some person who does. I am a friend of the Ohio Cultivator, and hope it will prosper more and more, for I think it is of great importance both to the land and to the people too.

Respectfully,

S. CHANDLER.

*Belmont Co., O.*, 1847.

☞ Remarks on building kilns and burning lime with *wood* alone, in our next.—ED.

### Use of Lime as Manure.

(*See article by the same writer in No. for June 1st, p.* 82.)

MR. BATEHAM:—In answer to the inquiry you made, as to whether we used manure along with lime, I would state that we have applied lime both with and without manure—on green sward broken in spring for corn, on oats stubble plowed for wheat in summer, and on grass. We have applied it fresh from the kiln before slacked, and after it was slacked and stood in the kiln all winter, as was the last we put on, which was when I wrote before. It was on sward land broken for corn this spring. Some manure from a straw pile was scattered about on part of the ground, and the rest had nothing but the lime; and a mighty dark looking place is that cornfield now.

Our mode of farming is by a rotation of crops: First, sward broken for corn, then cornstubble for oats, and then oats for wheat, which is always sowed with clover or timothy, and then let lay three or four years for pasture or hay.

When we put on the lime, we always put on all the manure we make, either in the spring or in the fall; which is from 75 to 100 cart loads, (cart bed holds 25 bushels.) Lime itself will make the ground produce about 50 per cent., lime and manure 100 per cent.—when put on at the rate of 100 bushels of lime to the acre, which we have always aimed to do.

We can answer the inquiry of J. C., of Columbiana county, exactly: We had a field which lay on top of a high hill of chestnut, poplar and hickory timber; soil, sandy. Pretty soon after it was cleared it failed to produce much grass or any thing else but horse sorrel, the kind that looks like small bitter docks. Well, we applied about 100 bushels of lime and nothing else, to the acre, after the oats stubble was turned under; sowed the wheat and harrowed in; sowed clover seed in chaff some time toward spring; and the sorrel left about the time it saw the young clover, and has not been seen since.

Respectfully, &c., R. R.

*Belmont Co., O., Aug.* 1847.

### Mediterranean Wheat Injured by Fly.

MR. BATEHAM:—I am not much of a farmer, but can answer one of the queries in your article about WHEAT, in the Cultivator of July 15th.

Well—at the proper season, last fall, I prepared a good piece of ground and sowed most of it with "white bearded flint wheat," (so called here.) I was induced by a friend to try one bushel of Mediterranean wheat on about two-thirds of an acre. Both kinds had an equal chance, both sowed and harrowed in the same day, &c. We had a *wet open winter,* and this spring the whole piece looked very bad, and I feared it was so much winter killed and thrown out by the frost, that there would not be a half a crop. However, we gave it a *good rolling,* after sowing grass seed, and it revived and looked very well till the fly commenced operations, when I observed that the flint was but little affected by the fly, but the Mediterranean very much injured by it. On harvesting, the difference was much more apparent. I had a good fair crop of the flint, and a miserable one of the Mediterranean. The former was ready for cutting eight or ten days earlier than the latter. E. A. B.

*North Bloomfield, Ohio, Aug.* 1847.

REMARKS.—The foregoing is directly contrary to all the other accounts we have received respecting the Mediterranean wheat; and hence we are inclined to think that there must be some mistake about it. Is it not possible that the two lots became reversed in the mind of the writer, and that the part uninjured by the fly was the Mediterranean; or else that neither lot was the real Mediterranean?—ED.

### The Seventeen year Locust--Cicada.

In the first No. of the second volume of Downing's Horticulturist, page 15, J. A. R. introduces an article from Miss Morris, in which it is insisted that this locust does great injury to our fruit trees, by fastening while in the lava state, on their roots. So doctors differ. Before seeing this article, I had come to the very opposite conclusion. I had regarded the locust as among the benevolent contrivances of the Allwise. Benevolent to them, because they sing and fly elate with joy, during their stay with us, and their plump appearance on their arrival is significant of past comfort. Benevolent to us, because once in seventeen years they most thoroughly perforate the upper part of the earth, allowing the free access of water, carrying down with it fertility drawn from the air and decaying vegetation, and depositing it at most suitable depths and distances to nourish the roots of trees. Also, admitting the air freely and its fertilizing gases.

In favor of this view of the question, I insist: First, that the native forests are uniformly fine where the greatest numbers of these locusts appear. Second, that the growth of fruit trees, after locust year, is uncommonly vigorous and healthy. The injury done to the small limbs is much more than made up the second year, by the growth and vigor of the tree. If these are not facts, let some of your inteligent and observing correspondents correct me. I am much inclined to believe, that those who are often croaking about the evil natural arrangements of the world, could hardly have fixed it better, if they did but know how it is actually arranged; and they remind me strongly of the man who contended stoutly, that if God had been wise he would have made acorns to grow on little pumpkin vines, and large pumpkins on great oaks, until in the height of his arguments, an acorn descended from the oak under which he contended, and taping him smartly on his bald pate, reminded him that had it been a large pumpkin, it would have killed him—so he yielded this point. E. NICHOLS.

### Mowing Machine.

Such a machine is greatly needed. A machine that would mow like McCormick's reaper cuts grain, from 15 to 20 acres per day, would be a great advantage, and save the backs of human nature much. Some laboring men are opposed to machines. Fools they are! Since the introduction of machiery, laboring men have what kings had not before. Laboring men who oppose machinery act as unwisely as those who burn wheat stacks in time of scarcity, to make bread plenty. The greatest amount of labor that can be done with the smallest number of hands, will give the greatest product to be divided between employer and employed. Why! if machinery hurts labor, then we should go back, and be the lowest of savages; savages alone live without machinery, and even these have a few rude implements, and their condition is indicated by the machinery they use! Lo! let us not have only a reaper but a mower. It will raise us in the scale of being, and add to our comforts. E. NICHOLS.

### Wheat Turning to Chess and Chess to Timothy.

It is confidently believed here that wheat turns to chess and chess to timothy. The argument is, where I sowed wheat, chess grew, and the next year the field was well set with timothy. It does so happen. This being admitted, I insist wheat turns to horse weeds and devil's guts, for in our rich bottoms, where the wheat fails, these weeds often appear. It is also maintained here that wheat turns to cockle. Now it seems to me a modicum of good sense *used,* and farmers generally have that very thing, where they are not so prejudiced as to lock it up, would teach every agriculturist, that where wheat is sown and fails from any cause, by fly, frost, or any other thing, whatever seeds are in the ground, it being in good heart, will appear. They must have observed that all the seeds in the ground do not grow one year. When any crop, whether of weeds, grass or grain, has full and vigorous possession of the soil, other seeds usually lie dormant until the crop in possesion is removed. Suppose a field of wheat to be sown and flourishing, but is aftewards destroyed by the fly and winter, both or either, the consequence is, that whatever seeds are in the ground in the most forward condition, spring up and occupy the land, whether it be chess, cockle, horse weeds, devil's guts, or whatever else is in the ground; and very few fields are without seeds of some kind. Nor is the fact that the weeds spring up a very great evil; the chief misfortune is that the wheat fails.

Cheat turning to timothy is easily accounted for. It does so only on soils very natural to this grass. Among the chess of the first year is distributed a few heads of timothy. Timothy is a perennial—that is, its roots live over winter, while those of chess die. Each plant of timothy extends itself very much by extending its roots and

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distributing its very numerous seeds, so that in a proper soil, the field which seemed to have very little timothy, is soon all timothy. Weeds in favorite soils, distribute themselves with equal rapidity and in a similar manner.

Farmers may lay it down as a fixed order of deity, that one thing never turns to another. Every thing is subject to different states, but one thing as such, never changes into another. Thus a man never turns into a monkey, a tiger never changes into a cat, a horse to a jackass, an oak to an elm, nor a rose to a poppy. Man may be improved and elevated in his character, but still he is a man —so of all other things. Wheat may be deteriorated, or made worse by bad management, or improved by good, but never changed into a new plant, as chess, cockle, horseweeds, timothy, devil's guts, &c.

Many years ago, when I first subscribed for the Genesee Farmer, this subject was under discussion. Gideon Ramsdel, an inteligent friend, affirmed that wheat turned to chess. David Thomas negatived. Gideon maintained his ground well, though against truth, science, and a high intelligence, but in an unfortunate hour for him, he undertook so to prepare wheat as to produce chess. He signally failed, and this ended the argument. So may every farmer settle the question. Let him prepare or select such grains as he thinks will bring chess, and plant them in his garden, where no chess has grown for years. It will settle the argument and relieve his mind.

Insects change from one state to another, often altering their appearauce considerably, but still each is the same individual it was in the beginning; and man himself in his future may not be blood and bones, but that which is *the man*, will still be the same distinct individual.

E. NICHOLS.

### Seedling Fruits.

The liberality of the Cincinnati Horticultural Society in offering $100 for a superior seedling strawberry, is most appropriate and praiseworthy. I wish our wealthy horticultural friends would extend their liberality to several other fruits. It would probably do much good, and give themselves much pleasure to know they had contributed so largely to benefit mankind. E. NICHOLS.

*Walhonding, O., Aug.* 1847.

### On Fruit Culture.

SUGGESTIONS FOR THE FRUIT CONVENTION.

MR. EDITOR:—The time for the proposed convention of Nurserymen and Fruit growers, to be held in your city, is drawing near. I rejoice that such a move has been made, and hope all parts of the State may be well represented; though I fear justice cannot be done to this section in the samples which may be exhibited, as our fruit crop is almost an entire failure.

While we have a soil and climate well adapted to the apple, and an abundance of superior varieties, our knowledge and systems of culture are evidently yet imperfect. The great difficulty now is, to keep apples—a large portion decay by midwinter, and very few remain till spring. This formerly was not so; and in some orchards, and with some kinds, it is not so now; but a number of kinds once considered valuable as winter varieties, we now entirely neglect, and others hardly pay for barreling. Whence is this change? I hope this convention may aid in enlightening the public on this subject.

In a new soil there is something congenial to most all fruits; and when that something is exhausted, the quality, particularly for keeping, will be inferior, though the quantity may be as great as ever.

There is a natural soil for the keeping apple. The original vegetable mould, (of our new lands,) was of this nature; and while that lasted, apples would keep; but now it is exhausted, they depend on the merits of the soil.—We have learned from experience not to look for winter apples on any and every soil; even of kinds most renowned for keeping. On some, fall apples are winter; and on others a spring apple becomes early winter. Now, what is the true natural soil for the winter apple?

From observation, I answer, such a *yellow clay* as is best adapted to wheat, is the natural and best soil for keeping fruit. I might give samples of the evidence from which I form my opinion, but this will be unnecessary; let each one observe for himself. On such a soil the apple will be less juicy, and more compact in its texture, and not mature so early; qualities essential to its keeping. I do not propose this as a remedy against all decay, but from such, we shall hear but little of the complaint we have heard for a number of years, particularly in southern Ohio.

The quality of our apples for keeping, I suppose will be an important subject for consideration by this convention.

Here we need a *home standard;* and most of our nursery catalogues need greatly revising and correcting.—We obtain scions from the east and sell them here for winter fruit; when owing to difference of climate and soil, they will prove but fall varieties. A great number could be named of this description. The famous Baldwin, so great a keeper in New England, in this region, is but a fall apple. It ripens and falls early, and is seldom put away for winter. Downings work on fruit, so celebrated, is not adapted to us in this respect. Of fall apples we give the preference to none; but of kinds, and of cultivating apples that will keep till winter and spring, our knowledge is not yet complete. We can produce apples in abundance. The great inquiry, it seems to me should be, can we keep them as we please. An affirmative answer will add greatly to our comfort and wealth To do this, we must first ascertain the soil for the winter apple: second, what kinds are good keeping apples in this climate. My remarks apply particularly to southern Ohio.

Yours,

GEO. DANA, Jr.

*Belpre, Washington Co. O., Aug.* 9, 1847.

### Sheep and Dogs

MR. EDITOR:—As it appears to be the privilege of every one to express his sentiments freely upon all subjects, including war, agriculture, sheep, dogs, &c., I embrace this opportunity to say, I differ very essentially with Col. Johnston in regard to *taxing dogs.*

Now, sir, I for one, do hope that the people of Ohio will continue to petition the legislature until they are heard on this subject and something is done to protect the farmers from injuries they now sustain from dogs. If there are certain counties or sections of the State where dogs are more necessary than sheep, that circumstance ought not prevent us who live in sheep counties, from having a local law imposing such a tax on the worthless curs as would tend to lessen their numbers—for the fewer the dogs the less the danger, as one dog seldom attacks sheep alone.

I claim to be as much of a stickler for the taking proper care of sheep, as Col. Johnston or any other man, but I object to his plan in toto, as being injurious to the health of sheep and contrary to their natural habits.

When left to themselves, as I think they should be, in the warm season of the year, sheep are led by instinct to select the highest and most airy part of the field or pasture, on which to repose at night. But they are deprived of this advantage when penned up during the night.—Besides, the pens for 200 to 500 sheep contiguous to the dwelling house will not smell as agreeable as a garden of roses during hot weather.

I would ask the Col. how many pens he thinks would be necessary for a small flock, say 200. I say not less than four after weaning time, or about the 20th of Aug.; and it is obvious to every one, that these different lots cannot be taken to and from the pen and pastures all at one time, hence the work will consume a large amount of time that should be profitably employed. The sheep too are thereby deprived of feeding late in the evening and early in the morning—the very time at which they delight to feed in summer.

I would ask whether it would not be less trouble to house up the worthless *curs* during the night. They are the aggressors, and on them ought to be inflicted the penalty of imprisonment.

I pay my tax for the support of the poor and the unfortunate, and pay it with pleasure; but the tax on my sheep I pay with reluctance. It is a tax that I have always viewed as unjust and impolitic. There is no stock kept by the farmers that is subject to so much risk and damage; and this is owing to their destruction by dogs which are suffered to roam at will through our farms by day and by night, killing and maiming our flocks.

I have kept a small flock of sheep for the past four years, and during that time the dogs have killed and wounded more or less of them at four different times—and three times within the past six weeks. True, we have had but few of them killed outright; only three or four having died as yet; but more than twenty were wounded, and it has required a large amount of care and labor to preserve their lives. My present flock numbers 250. We keep our sheep enclosed on our own farm, never allowing them to roam in the roads or woods.

I consider that my flock has been injured full ten per cent. within the past six weeks. Nor is this an isolated case: I could name eight farmers within two miles of my farm who have all had more or less sheep killed or wounded, within the past six weeks. One farmer who commenced last winter with a flock of 200 or more, had 75 or 80 killed outright by dogs. The owner sold what remained, for a mere trifle, and quit the business. I fear I shall be constrained to do the same, notwithstanding I had made permanent arrangements for the business, and designed to increase our flock to 500.

Respectfully, &c.,

JOHN MCELDERRY.

*Dover, Tuscarawas Co., Aug.* 9, 1847.

REMARKS.—We heartily sympathise with friend McElderry, and others who suffer like provocations and losses. We have labored faithfully, (and with few thanks,) to gain for them some protection by means of legislative action, and our efforts would have been successful if the farmers themselves had more generally cooperated in the work, and made their wishes known to their representatives. Will they do any better in future? —ED.

☞ MR. RAPP, the President, or head of the "Harmony" association in Beaver county, Pa., died on the 9th ult. at an advanced age.

### The Tomato.

HISTORY OF ITS INTRODUCTION AS FOOD IN THE WEST.

The following letter from Hon. Elisha Whittlesey, to Dr. Kirtland, published in the Western Reserve Mag. of Horticulture and Agriculture, contains some interesting facts in reference to the early use of the tomato as an article of diet:

CANFIELD, June 21st, 1845.

SIR:—Although the Tomato is less valuable for food, than the potato, its use is quite common, and it is ranked by many among the choice and necessary vegetables of the table, during the latter part of the summer and in the fall. Its acidity is not only grateful to the palate, but in climates subject to bilious diseases, it is believed to be beneficially medicinal.

The fruit was formerly known by the name of "love apple," and was cultivated as an ornament. Its general use in this country, as an article of food, is recent. The first I saw cooked, I think was in 1826, at Columbus; and it was some years after, that I first saw it on a table at Washington.

At a late visit to my friend Jesse B. Thomas, at Mount Vernon, Knox county, for many years a distinguished and influential Senator in Congress from Illinois, I was informed the Tomato had been used in the west, more than half a century. Mrs. Thomas, formerly the wife of Col. Hamtramck, (who was many years the oldest Colonel in the United States army, and commanded the first regiment,) was early at Detroit, Pittsburgh, Vincennes and other western posts. Colonel Vigo, an Italian gentleman, lived at Vincennes, and prepared the juice of the Tomato to mix in beef gravy, and for making catchup, more than fifty-two years ago. Colonel Hamtramck raised the Tamato at Detroit and Fort Wayne, before 1803. Judge Thomas furnished his table with raw Tomato at Lawrenceburg, Indiana, in 1807, and he supposes the use of this vegetable was first introduced from thence into Cincinnati.

The French stewed it, at Kaskaskia in 1807, or 8. It may be a matter of curiosity hereafter to know when this vegetable came into general use in this country, and what I have said is designed to elicit information from others. It is common in Italian cookery; and its use is rapidly increasing in Europe. The tomato, as well as the potato, was first known in South America.

Most sincerely yours,

E. WHITTLESEY.

### Protection of Fruit.

"Well, well," said the old man, "if neither words nor grass will do, I must try what virtue there is in stones."

*Moral.*—"If good words and gentle means will not reclaim the wicked, they must be dealt with in a more severe manner."—*Noah Webster.*

Much has been said and written upon the subject of protecting fruit from being stolen, and many laws have been enacted for the same purpose; but still I presume all persons who have attempted to cultivate choice fruit have been more or less annoyed by having their fruit pilfered by school boys and loafers, and sometimes by persons who would not like to be classed with either. Writers upon the subject of Fruit Culture have suggested various remedies for this evil, but so far as I recollect, I have never seen one that I thought would be effectual in accomplishing the object. The idea of making fruit so plenty as to prevent its being stolen is impracticable, for the reason that so long as there is one variety better than another, it will be a sure mark for the pilferer. Fences and walls can hardly be built that will be a sufficient protection, without they are so expensive as to preclude their general adoption, and dogs and hedges cannot be said to be always sure of accomplishing the object. Living in a village where are several large public schools, in which, "respect for a neighbor's fruit," it would seem, is not one of their studies, I have formerly suffered and been much annoyed by having my fruit stolen—particularly my choice early fruit. A remedy, which I have proved for several years, but which is not original with me, I have found entirely satisfactory, and can recommend it to all fruit culturists, as cheap, safe, and sure. A few applications in each season will correct the worst neighborhood. The remedy is this: Procure from some druggist an ounce of tartar emetic; dissolve a small quantity in warm water; then select some choice specimens of fruit on the trees you wish to protect, and dip the fruit into the preparation, marking the fruit in some way that you will know yourself. A person after once trying fruit well prepared in this manner, seldom, if ever, has a relish for more; in fact, it gives him a sort of a loathing of even the sight of the tree, so that he will never approach it the second time with a view of stealing your fruit. This remedy is simple, and easy of application, and sure of producing the effect desired, and is applicable alike to all fruits, whether small or large.—*Albany Cultivator.*

BEST REMEDY FOR BURNS.—Pound and sift *wood soot*, and mix it with sweet lard, and apply it, spread on linen rags. It will ease a burn quicker than anything. If the skin is off, the great thing is to keep it covered close from the air. If the burns are large and bad, give salts or cream tartar as a cathartic.—*Ex.*

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### The Potatoe Rot in Ohio.

There is reason to fear that a large proportion of the present potatoe crop in this State will be destroyed by that mysterious malady the *rot*. In our recent trip we passed through portions of nine different counties, extending northward from this place to the Lake, and in every one of these, we saw evidences of the disease—tho' in some cases it was only just beginning to manifest itself, and was not yet known to exist by the owners.

We also learn by letters and our exchanges that eastward in Coshocton county, and westward in Montgomery, and in Hamilton, the rot has made its appearance and is rapidly destroying the crop in some places, exciting much inquiry and apprehension among the farmers and others. Even our own 'little farm' has not escaped, and where we expected to have several hundred bushels for market, it is doubtful whether we shall save enough healthy tubers for our own *family use*.

The first indications of the disease, is the leaves turning black—not all at once as by frost, but gradually and in spots, leaving some leaves on the top of the stems, or a whole stem or hill looking healthy for a time, but not long. The tubers in the mean time cease growing, become watery and discolored, and soon begin to decay, especially when dug.

*Mowing off the tops*, as soon as the disease begins to appear, is recommended by some, as the best means of preserving the crop. This remedy is founded on the belief that the disease *commences in the tops*. But this has not yet been proven, nor have we seen accounts of sufficient experiments to induce us to put much faith in the remedy; though we shall give it a trial, and we advise others to do the same.

One of our correspondents suggests, in addition to cutting off the tops, putting a small quantity of ashes on each hill.

With all the expenditure of labor, money, and scientific research that has been devoted to this subject in Europe for the past three years, absolutely NOTHING has as yet been made known in relation to the cause or prevention of this "potatoe rot." Still we should not thereby be deterred from observing and making known all the facts that can be ascertained on the subject; and we therefore request such of our readers as try experiments, or make any supposed discoveries in relation to it, to send us minute accounts of the same; and such as appear at all new or important, will be given to the public.

One curious circumstance is worthy of notice: It was observed last season, in some parts of England and Scotland, that at the same time the epidemic attacked the tops of the potatoes, the leaves of several other kinds of plants, as ferns, beans, and some forest trees, were affected in a similar way. thus affording strong evidence that the cause is, in a degree at least, *atmospheric*. We thought in our recent travels that we saw instances of a similar kind, but we need further observations before we can speak with confidence.

In the (London) *Gardener's Chronicle* of November 7th last, is a communication in reference to the potatoe crop in the Isle of Man. The writer says—"when the potatoe haulm was affected by the blight, the fern, ragwort, nettles, and even part of the heath on the hills were entirely destroyed."

The (Edinburg) *Quarterly Journal of Agriculture*, for October, says:

"The recurrence of the disease this season excited much surprise, for the potatoe plant had not shown so much vigor, and exhibited so beautiful and healthy a display of blossom for many years." * * * "Whatever may be the nature of this affection which has overtaken the potatoe crop, it does not seem to be confined this season to that crop. The beans have had their leaves blackened, and their stems shriveled by apparently the same cause, and the rottenness in the turnip may be safely ascribed to the same influence. The products of the flower garden have not escaped the affection, for the leaves of the pæony seem to us to have suffered from the same source. Even the forest trees are affected, as the appearance of the balsam poplar clearly indicated. And wild plants have been observed to suffer in a similar manner, as is instanced in the case of the common fern. So far as we can discern, the mysterious cause of this universal affection, is very much 'like the pestilence that walketh in darkness, and that wasted at noon-day.'"

POTATO ROT IN COSHOCTON.—Mr. R. Seevers, of West Carlisle, informs us that the potatoes in that neighborhood are all rotting in the ground. "The tops are all dead, and nine-tenths of the potatoes are *now rotten!*"

The Stark County Democrat says the potato rot has made its appearance in that vicinity, and is making fearful ravages with the crop.

The Dayton Journal learns that three-fourths of the potato crop in the neighborhood of Salem, Montgomery county, is destroyed by the rot.

# OHIO CULTIVATOR.

**COLUMBUS, OHIO, SEPTEMBER 1, 1847.**


### To Readers and Correspondents.

Having been away from home most of the time since our last, our friends must excuse any delay of attention to their communications. A number of favors on hand will have a place in our next.

THE HORTICULTURAL FAIR of the Columbus Horticultural Society, takes place on the 7th and 8th inst. Will not some of our friends in the country, or neighboring towns, send in specimens of fruits or flowers? See first page of this paper.

THE N. Y. STATE FAIR, to be held at Saratoga Springs, on the 15th, 16th and 17th, is likely to attract as large a crowd of visitors as any previous occasion of the kind. We hope the State of Ohio will not be unrepresented there. We are compelled to forego the pleasure of attending this time; but we assure our much esteemed brethren in the cause, that our heart will be with them. It is the first time we have been absent at this annual fesval, since the present society was organized.

THE FAIR IN WILMINGTON, O.—What are the friends of the cause doing in Clinton county, in the way of preparing for the exhibition proposed to be holden there on the 20th of next month? If friend Strickle has recovered his health we would like to hear from him.

☞ *County Ag. Societies* in Ohio will oblige us by sending us word at what time their fall exhibition takes place—except those that we have already noticed, which are few as yet.

THE FRUIT CONVENTION, at this city on the 29th and 30th inst., must not be forgotten by the interested. We are happy to find that the project meets with universal favor; and from the tone of our letters and the public press, we have reason to anticipate a large attendance and interesting exhibition. More about this, in our next.

SALE OF CHOICE CATTLE AT TROY, O.—We invite attention to the advertisement of Judge Holt, in this paper. His short horn cattle are some of the very best in the State, and would be hard to beat anywhere.

BAROMETERS AND THERMOMETERS.—These are highly interesting and useful instruments for well informed farmers and gardeners, and we were gratified to find them manufactured in our own State, of a quality that will bear comparison with any in the world. See advertisement.

THE WEATHER, in these parts, has been ssmewhat cool of late, with occasional rains—not very favorable for peaches, watermelons, and the like, and there is danger of almost an entire loss of the potatoe crop. (See remarks in another column.) The corn crop is doing well, and will be magnificent.

N. H. TAYLOR, *Engraver*, of this city, proposes to make drawings and engravings of the public buildings, hotels, &c., of Columbus, the whole to be finely printed on one sheet for framing. This will be quite ornamental; and as Mr. Taylor is a young man eminently deserving of encouragement in his efforts to sustain himself in our city, we hope that the owners of the buildings, and others, will show liberality towards him.

FINE APPLES.—Mr. Burr presented to the Horticultural Society last week, a couple of very beautiful apples, sent him by Professor Carter, of Granville, the name not known. They were not quite mature, and we hope Dr. Carter will bring specimens of the same, and other fruits from his neighborhood to the Fruit Convention.

THE "ETRURIAN WHEAT."—In answer to several letters of inquiry, we state that none of this wheat is for sale in this place. Mr. Samuel Keener, at Urbana, Champaigne county, has it for sale. He is a gentleman in whom the utmost reliance can be placed. We have seen the price of the wheat advertised, but the paper has been mislaid—we think it was about $1 50 per bushel.

WHEAT AND CHESS HEAD (?) noticed in our last, found in Clermont county, we are happy to be informed, will be sent to us.

☞ The number of hogs, sheep, &c., in the different counties of the state, as listed by the assessors the present year, will be given in our columns as soon as returns are made to the Auditor—probably next month.

"SOUTHEN CULTIVATOR."—Mr. James Camak, the very able and much esteemed editor of the Southern Cultivator, died at his residence in Athens, Ga., on the 16th of June last. The August number of that paper announces that its editorial chair is shortly to be filled by our esteemed friend and former associate, DR. DANIEL LEE, of Rochester, N Y., late editor of the Genesee Farmer. Dr. Lee is a man of high attainments in science, an able writer, and ardently devoted to the cause of agricultural improvement. We heartily congratulate the people of Georgia, and of the whole South, on the certainty of deriving great benefits from his labors. The farmers of Western New York owe him a lasting debt of gratitude, and many, we are sure, will deeply regret his removal.

"THE IOWA FARMER'S ADVOCATE."—This is the title of a new agricultural journal, the first number of which has reached us; published at Burlington, Iowa, monthly, 16 pages quarto, $1 per year—H GATES, editor. The number before us gives evidence of much editorial ability, and evinces a go-a-head spirit which we think will ensure it success. Certain we are, that the farmers of Iowa and the surrounding West, will greatly mistake their true interests if they fail to support such papers as we believe the Advocate will be. The editor, also, is well pleased with his honorable position; for in a flattering notice of our own Journal, he says, "If we were not the editor of the Advocate IN IOWA, we should envy Mr. Bateham, the editor of the Ohio Cultivator, all his deserved popularity, his little farm, and all else, except his single *un*blessedness."

### Law for the Protection of Telegraphs.

As there are at this time lines of telegraphic wires traversing this State in several directions, and some evil minded persons seem disposed to commit mischief upon them, we give the following portions of a law enacted by the legislature of Ohio the past winter, in reference to this subject. (The first three sections grant the right of way along public roads, streets, &c.) The remaining provisions are as follows:

SEC. 4. Any person who shall unlawfully and intentionally injure, molest, and destroy any of said lines, posts, abutments, or the materials or property belonging thereto, shall, on conviction thereof, be deemed guilty of a misdemeanor, and be punished by fine, not exceeding five hundred dollars, or imprisonment in the penitentiary not exceeding one year, or both, at the discretion of the court having cognizance thereof.

SEC 5. Prosecutions, under the preceding section, shall be by indictment in the court of common pleas.

SEC. 6. The legislature may at any time alter, modify, or repeal this act, and the stock or value invested in said lines of electric telegraph shall be subject to taxation, like other property in this State.

INCORRECT



### Notes of a trip to Cleveland, &c.

Since our last, we have made a hasty tour through some of the northern counties of the State, partly for pleasure and instruction, but mainly for the purpose of obtaining some buds of fruit trees for our nursery, from friends at Cleveland. By going and returning in a somewhat circuitous route, we were able to observe the appearance of things, and to see and converse with individuals in nine or ten different counties; though from necessity we could not spend time to visit our farming friends and readers at their homes along the way, as it always gives us pleasure to do when circumstances will permit. We hope the time is coming when our paper will receive such a support as will enable us to employ able assistance at home and allow us to spend much time among the farmers.

Prosperity of the country.—From all that we could see and learn of the condition and prospects of the farmers, the appearance of the crops, prices of produce, &c., we are convinced there was never a time of more real prosperity, or one when the farmers of Ohio had more occasion for thankfulness and contentment; nor was there ever a time when they were more favorably situated for engaging with heart and hand in the great work of promoting improvements in their occupation, and elevating the moral standard of their profession. The immense amount of money distributed among the farmers of Ohio, by the extraordinary demand for grain the past year, has very greatly improved the pecuniary condition of most families—giving them the means of greater enjoyments and privileges than they ever before possessed; and if rightly used, so as to provide for the wants of the mind as well as the comforts of the body, the benefits will extend to future generations.

Agricultural Societies, &c.—In Huron county the preliminary steps were taken last year for the promotion of a county Agricultural Society, but owing to the little interest manifested by the farmers generally the matter was abandoned before the society was fully organized. This is very surprising to us, knowing what we do of the character of the soil and of the farmers of Huron. A better county for a society of the kind scarcely exists in the state, or one where greater prosperity and happiness may prevail, and greater improvement be made in the practice of farming. We are happy to know there are some few minds in Huron that agree with us in these things, and we trust they will use their influence to rouse up the minds of their sleepy neighbors before many months. We should like to hear from that portion of the State oftener than we have heretofore done.

*Lorain county* is another, possessing a soil and population that ought to place it high in the rank of improvements and public spirit. Here we find a county society sustained with some degree of spirit, though far less than it should be, and also a town agricultural society, (at Oberlin,) which has been the means of much good. The latter holds frequent meetings for discussion and exhibitions, and has introduced the subsoil plow and other improvements. We hope to hear a good account of the county exhibition at Elyria on the 6th and 7th of next month, (Oct.)

In *Cuyahoga county*, efforts are again being made by a few friends of improvement, to effect the organization of a county society, and it is the intention to hold an exhibition we believe this fall. We hope and trust, for the honor of old Cuyahoga, that the attempt will prove successful. No county has greater facilities for success, or more need of such improvements as a society of the kind would be likely to introduce.

The Cleveland Horticultural Society, is progressing steadily in its good work. Since the fruit season commenced, we are told the meetings have been regularly held each saturday, and of late they have been well attended and interesting. A general fall exhibition is contemplated but we did not learn at what time.

The Fruit Crop in the vicinity of Cleveland, and in the lake counties generally is a fair one, though not very abundant. Apples are not very plenty, though enough for most purposes. Peaches are plenty but mostly poor in quality—small and backward. Plums Apricots, &c., were nearly all destroyed by the curculio in the spring.

The Nurseries.—We found the nursery of Messrs. McIntosh & Co., filled to excess with young trees, of almost every description, and in a flourishing condition, but rather too *weedy* for good reputation; though as soon as budding time is over we have no doubt there will be speedy improvement. The assortment of new and choice roses at this establishment is quite large, and deserves the attention of amatures. We noticed a very large number of the fine new kinds of praire (climbing) roses among them, than which we know of nothing more desirable for embelishing rural residences.

Our time would not permit us to visit the establishment of friend Cable, and that of Messrs. Houghton and Morse The latter we believe embrace a larger number of fruit trees set out for bearing than any other in the State. It is about four miles north east of Cleveland, near the lake shore, a location deemed highly favorable for peaches.

"The Lake Erie Nursery" of our friend Elliott, we found in good condition as usual, and the trees and other productions have much increased in number as well as in size since last year. Then too, Mr. E. has recently purchased all the nursery trees belonging to Dr. Kirtland, embracing a large number of the best varieties suitable for immediate transplanting. He designs transferrring them to his own ground this fall, for the convenience of cumtomers.

We found Dr. Kirtland fully occupied, as he always is, in horticulture and other works of science and art. Being relieved from the duties of his professorship, for a short time, he was at work stuffing and arranging a beautiful collection of bird skins recently sent him from abroad. We hope he will find time to attend the fruit growers' convention at Columbus on the 29th, as he expressed much desire to do, though was not certain he would be able.

Madder Culture.—We met Mr. Swift in Lorain Co., and he informed us that he designs digging several acres of madder this fall (he has dug none for 3 years past.) He has promised to furnish us an account of the yield, &c., when prepared for marketing, also some remarks on cultivating the crop, suggested by experiments made since we gave an account of his practice 2 or 3 years ago. Our friend Skinner shall hear from us on this subject then.

On our return from Cleveland we were gratified with an oppertunity of being present at the commencement excercises of the "*Oberlin Collegiate Institute.*" We are obliged to defer a notice thereof till our next number.

### A Reproach to the Farmers of the Western Ressrve.

"Hamburgh Cheese" *imported and sold in Ohio!*

We clip the following article from the Cleveland Herald of last week, and we hope it may be read by every dairy farmer in Ohio:

"An Article on Cheese.—In making our usual diurnal round the other day, in our great produce market, we noticed, in the warehouse of one of our dealers, a lot of very fine cheeses, weighing from 75 to 100 lbs. [each?] nicely put up in boxes and giving out a delicious flavor which at once indicated that they were "good enough to eat." Our first impression was that they were the product of some of our Ohio dairies, and that they were on their way to the East to fill the order of some speculating cheese monger. The glow of pride awakened by this reflection was, however, succeeded by chagrin, for on inquiry and examination we found these same cheese to be of *eastern manufacture*, sent West to be consumed. Pursuing our inquiries, we learned that this was no new thing in the cheese trade, but that our grocers were in the habit of retailing this foreign article, and large quantities were yearly sent to different points in the interior of our State. This cheese, the "*Hamburgh*," commands some two cents per pound more than our best Ohio article, and, when it can be had, is sold to the almost entire exclusion of any other in the market.

We desire to know why it is that our Ohio dairymen, and particularly those of the Reserve, will permit their own market thus to be taken away from them by strangers who possess no superior advantages, but rather the reverse.—There is no country better calculated for dairy purposes, no climate better adapted to making and curing cheese than we have here. Why is it then that our farmers cannot make cheese not only as cheap but as good as these Hamburghers 'way down East? Perhaps our good friend, Mr. Bateham of the Cultivator, who knows almost everything that we don't, will enlighten us in regard to this matter."

Remarks.—True for you, friend Herald, there *is* no country better calculated for dairy purposes, no climate better adapted to making and curing cheese than we have in our own Ohio—especially the Western Reserve; and we feel with you chagrined and mortified in view of the disgrace which such facts as the above bring upon the farmers and the products of our noble State.

Notwithstanding the complement paid us by the gentlemanly editor of the Herald, we almost regret that he calls for our opinion, instead of giving his own, in regard to the reasons why the farmers of Ohio cannot—or rather *do* not—make as good cheese as those of New York. We suspect he is conscious that were he to give his opinion, he would be compelled to use language that might prove unpalatable to some of his country readers—being nowise complimentary to their intelligence.

We believe the truth should be plainly told, however; and we do not hesitate to declare, that the great reason for the defective quality of the cheese (and butter too) of Ohio, is, *a lack of intelligence and skill, on the part of the owners and managers of dairies.* They have not taken pains to inform themselves of the discoveries and improvements that are every year made in their profession, consequently they are *behind the age* in intelligence, and in the practice of their pursuit.

In proof of this assumption we need only refer to one fact—and it is one that *speaks volumes:* ☞ During our connection with the Genesee Farmer, (and we presume is so now,) there were more subscribers for that paper in the single township of "Hamburgh" than there are for the Ohio Cultivator in one or two *whole counties* in the dairy region of the Reserve! We admit that other agricultural papers besides our own, are taken by some farmers on the Reserve—and so are others besides the Genesee Farmer, in the town of Hamburgh; and we have no doubt, if pains were taken to inquire of the post masters, it would be found that the *whole number* of such papers taken in the two districts, differs as widely as in the particular case before named.

As another evidence of the mental apathy and want of public spirit among the farmers of the Western Reserve, look at the small number of *Agricultural Societies* that exist, and the little interest that is manifested generally in their exhibitions and other proceedings—then contrast this state of things with the accounts we receive of the spirited societies and interesting exhibitions, discussions, addresses, &c., in the dairy and other counties of New York—and what intelligent mind will be at a loss to conjecture the reason why "Hamburgh cheese" can be transported from the state of New York and sold in various cities of Ohio at a price that affords a profit to retailers after paying all expenses.

Farmers of Ohio!—of the Western Reserve especially!—How long will you suffer such disgrace, and such *pecuniary loss.* How long, too, will you consent to deprive yourselves and your families of the enobling pleasures and advantages that your profession and circumstances can afford, in this age of improvement, of mental activity and universal progress!

"Awake, arise, or be forever fallen!"

## LADIES' DEPARTMENT.

What shall we do?—Not a single communication from the ladies for their department of our paper! One or two have written for the purpose of late, but their letters are too deficient of interest or instruction to deserve insertion, and were evidently written merely to convince us, that some at least, of our female readers feel an interest in sustaining the ladies' department. The poetry by "Martha," is very good indeed for one so young, but not quite adapted to our purpose.

We are compelled, therefore, to borrow articles for this number, and as it is just about the time for making pickles, we hope our fair friends will not suspect it was owing to the state of our feelings that we select so acid a subject.

### Making Pickles.

This is the season for making pickles, and we are sure many of our female readers will thank us for inserting the following extracts from Miss Beecher's Receipt Book.

Pickles.—Do not keep pickles in common earthenware, as the glazing contains lead, and combines with the vinegar.

Vinegar for pickling should be sharp, but not the sharpest kind, as it injures the pickles. If you use copper, bell metal, or brass vessels for pickling, never allow the vinegar to cool in them, as it then is poisonous. Add a tablespoonful of alum and tea-cup of salt to each three gallons of vinegar, and tie up a bag with pepper, ginger-root, and spices of all sorts in it, and you have vinegar prepared for any kind of common pickling.

Keep pickles only in wood, or stone ware.

Anything that has held grease will spoil pickles.

Stir pickles occasionally, and if there are soft ones, take them out and scald the vinegar, and pour it hot over the pickles. Keep enough vinegar to cover them well. If it is weak, take fresh vinegar, and pour on hot. Do not boil vinegar or spice over five minutes.

*To Pickle Tomatoes.*—As you gather them, throw them into cold vinegar. When you have enough, take them out, and scald some spices tied in a bag, in good vinegar, and pour it hot over them.

*To Pickle Peaches.*—Take ripe but hard peaches, wipe off the down, stick a few cloves into them, and lay them in *cold* spiced vinegar. In three months they will be suf-

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ficiently pickled, and also retain much of their natural flavor.

*To Pickle Peppers.*—Take green peppers, take the seeds out carefully, so as not to mangle them, soak them nine days in salt and water, changing it every day, and keep them in a warm place. Stuff them with chopped cabbage, seasoned with cloves, cinnamon, and mace; put them in cold spiced vinegar.

*To Pickle Nasturtions.*—Soak them three days in salt and water as you collect them, changing it once in three days, and when you have enough, pour off the brine, and pour on scalding vinegar.

*To Pickle Onions.*—Peel, and boil in milk and water ten minutes, drain off the milk and water, and pour scalding spiced vinegar on to them.

*To Pickle Gherkins.*—Keep them in strong brine till they are yellow, then take them out and turn on hot spiced vinegar, and keep them in it in a warm place, till they turn green. Then turn off the vinegar, and add a fresh supply of hot, spiced vinegar.

*To Pickle Cucumbers.*—Wash the cucumbers in cold water, being careful not to bruise or break them. Make a brine of rock, or blown salt (rock is the best,) strong enough to bear up an egg, or potato, and of sufficient quantity to cover the cucumbers.

Put them into an oaken tub, or stone-ware jar, and pour the brine over them. In twenty-four hours, they should be stirred up from the bottom with the hand.—The third day pour off the brine, scald it, and pour it over the cucumbers. Let them stand in the brine nine days, scalding it every third day, as described above. Then take the cucumbers into a tub, rinse them in cold water, and if they are too salt, let them stand in it a few hours. Drain them from the water, put them back into the tub or jar, which must be washed clean from the brine.—Scald vinegar sufficient to cover them, and pour it upon them. Cover them tight, and in a week they will be ready for use. If spice is wanted, it may be tied in a linen cloth, and put in the jar with the pickles, or scalded with the vinegar, and the bag thrown into the pickle jar. If a white scum rises, take it off and scald the vinegar, and pour it back. A small lump of alum added to the vinegar, improves the hardness of the cucumbers.

*Mangoes.*—Take the latest growth of young muskmelons, take out a small bit from one side, and empty them. Scrape the outside smooth, and soak them four days in strong salt and water. If you wish to green them, put vine leaves over and under, with bits of alum, and steam them a while. Then powder cloves, pepper, and nutmeg in equal portions, and sprinkle on the inside, and fill them with strips of horseradish, small bits of calamus, bits of cinnamon and mace, a clove or two, a very small onion, nasturtions, and then American mustard seed to fill the crevices. Put back the piece cut out, and sew it on, and then sew the mango in cotton cloth. Lay all in a stone jar, the cut side upward.

Boil sharp vinegar a few minutes, with half a tea-cup of salt, and a tablespoonful of alum to three gallons of vinegar, and turn it on to the melons. Keep dried barberries for garnishes, and when you use them turn a little of the above vinegar of the mangoes heated boiling hot on to them, and let them swell a few hours. Sliced and salted cabbage with this vinegar poured on hot is very good.

*Fine Pickled Cabbage.*—Shred red and white cabbage, spread it in layers in a stone jar, with salt over each layer.

Put two spoonfuls of whole black pepper, and the same quantity of allspice, cloves, and cinnamon, in a bag, and scald them in two quarts of vinegar, and pour the vinegar over the cabbage, and cover it tight. Use in two days after.

*A convenient way to Pickle Cucumbers.*— Put some spiced vinegar in a jar, with a little salt in it.

Every time you gather a mess, pour boiling vinegar on them, with a little alum in it. Then put them in the spiced vinegar. Keep the same vinegar for scalding all. When you have enough, take all from the spiced vinegar, and scald in the alum vinegar two or three minutes, till green, and then put them back in the spiced vinegar.

*Indiana Pickles.*—Take green tomatoes, and slice them. Put them in a basket to drain in layers, with salt scattered over them, say a tea-cup full to each gallon. Next day, slice one quarter the quantity of onions, and lay the onions and tomatoes in alternate layers in a jar, with spices intervening. Then fill the jar with cold vinegar. Tomatoes picked as they ripen, and just thrown into cold spiced vinegar, are a fine pickle, and made with very little trouble.

*To Pickle Cauliflower, or Brocoli.*—Keep them twenty-four hours in strong brine, and then take them out and heat the brine, and pour it on scalding hot, and let them stand till next day. Drain them, and throw them into spiced vinegar.

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Science in Cooking Meat.—Professor Liebig, in a letter to Professor Silliman, says:

"The method of *roasting* is obviously the best to make flesh most nutricious." But it does not follow that boiling is to be interdicted. "If a piece of meat be put in cold water, and this heated to boiling, and boiled till it is 'done,' it will become harder and have less taste, than if the same piece had been thrown into water already boiling. In the first case the matters grateful to the smell and taste, go into the extract—the soup; in the second, the albumen of the meat coagulates from the surface inward, and envelops the interior with a layer, which is impermeable to water. In the latter case, the soup will be different, but the meat delicious."

### To cook Tomatoes

He that does not love tomatoes is an object of pity. Every art of cooking should be employed to inveigle the appetite of every man to love a vegetable so wholesome.

Peel a dozen ripe tomatoes and fry them in a little sweet butter, together with two or three sliced green peppers, sprinkle on a little salt; and finally slice up an onion or two, and let the whole cook thoroughly. This is the Spanish method of preparing them.

Another method which from long experience we know will wear well, is as follows:—The directions are for a mess of tomatoes, amounting to about three pints when cooked.—Begin by parboiling two onions. While this is doing, peel a dozen tomatoes, which is easily done after hot water has been poured over them, cut them up and add the onions, also a teacupful and a half of bread crumbled fine, a table spoonful of salt, a heaping teaspoonful of black pepper, a lump of butter of the size of a turkey's egg, or about four table spoonsfuls. Beat these thoroughly together and set them over a slow fire, gradually to stew. *They should cook slowly and for a long time;* never less than three hours, but the longer the better. About fifteen minutes before they are to be used, beat up six eggs and stir them in, and put them on fresh coals and give them one grand boil up, stirring them all the time. When so cooked no directions will be needed how to eat them.

The art of cooking the tomatoes lies mostly in cooking them enough. They should be put to work the first thing after the breakfast things are out of the way; even if you do not dine till *three.*—*Indiana Farmer and Gardner.*

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That Soap, once more.—The editor of the Albany Cultivator informs us in answer to our inquiry, that there was a material error in the receipt for making "soap for washing white clothes," as it first appeared in that paper and was copied into our No. 2, current volume, page 13. Instead of 1 "ounce" of Sal Soda, it should read 1 *pound.* The correction was made in the next following number of the Albany paper, but escaped our notice. We advise our lady readers to turn to the article and make the correction with a pen, before it is forgotten.

### Valuable Hydraulic Improvement

Mr. Isaac Ward, whose beautiful residence stands on the rocks immediately opposite this village, has effected an improvement in the comforts and conveniences of his household, worth many hundred dollars beyond its cost. By means of Montgolfier's Hydraulic Ram, he has taken a supply of water from the rocks 400 feet distant, and elevating it 60 feet perpendicular, has a constant running stream in his kitchen, dairy, and elsewhere that he may desire it. He is thus furnished, day by day, without the application of any physical power, but by the operation of a simple mechanical contrivance adapted to new discoveries in science, with a supply of forty barrels of sparkling spring water each twenty-four hours. Mr. Ward and family, are highly pleased with the improvement, obtained at an expense of only about a hundred dollars.

We know of no scientific improvement better suited for this locality than Montgolfier's Hydraulic Ram. The country is rolling—rough along the streams—and abounding with springs. By means of this improvement, every one possessing a spring, with a few feet of fall below it, can elevate a fourth or fifth of its discharge any perpendicular height desired, so that height do not exceed the fall in a greater proportion than as ten to one. Mr. Ward's spring has a fall of 8½ feet, and one-fourth of the water is raised a perpendicular height of sixty feet. It could just as well be carried twenty-five feet higher. It gives us pleasure to say, that the ingenious mechanic who put up the Ram at Mr. Ward's, Mr. Jacob Swimly, has become a citizen of Springfield, and is prepared to receive orders for similar jobs from any quarter.—*Springfield Republic.*

We shall give a description and engraving of the Hydraulic Ram in our next.—Ed. O. Cult.

### Wool Trade--Increase of Manufactures.

Great sale of American Fleeces. — The Buffalo Commercial Advertiser of 23d ult. says: We learn that Mr. Wm. McKie, a heavy wool operator of Salem, N. Y., has very recently effected a cash sale of upwards of *three hundred thousand pounds* of crossed and pure Saxon wools, to the Middlesex company at Lowell, Mass., all of which was grown in the counties of Washington and Rensselaer. In addition to this, the same company has purchased from other individuals over a million and a half of pounds of very superior wools, all of the present clip. These heavy purchases of the company manifest their entire confidence in the article, and afford to growers the best evidence of the permanency of present prices.

During the past and present years, the above company have doubled the size and capacity of their works, so that their daily consumption of wool is now about *six thousand pounds.* They are also erecting the "Bay State Mills" at the new town of Lawrence, which are to be upon a much more magnificent and extensive scale than their works at Lowell. The immense consumption of wool by this and other kindred establishments, speaks volumes to the growers of the finer grades, assuring them that with proper attention to the quality of their production, they can look forward with confidence to the permanency of a *home market* for that staple. Some months since, Bishop Campbell, of Pennsylvania, went to Europe to seek a market for the finer wools of this country, and yet Mr. McKie, who is probably as well acquainted with the market in the Union, informs us that he shall not be disappointed if the home demand outruns the supply.

### A Chapter on Hogs.

From Allen's Am. Agriculture.

Swine.—The hog is a cosmopolite of almost every zone, though his natural haunts, like those of the hippopotamus, the elephant, the rhinoceros and most of the thick-skinned animals, are in warm climates. They are most abundant in China, the East Indies, and the immense range of Islands which extend over the whole Southern and Pacific Oceans; but they are also numerous throughout Europe, from its Southern coast to the Russian dominions within the Arctic. In the United States they have been an object of attention since its earliest settlements, and whenever a profitable market could be found for pork abroad, it has been exported to the full extent of the demand. For 20 years following the commencement of the general European wars, soon after the organization of our National government, it was a comparatively large article of export; but since then, exports to any extent have not been justified, till within the last two years, since which, a material reduction in the British import duty on pork, lard, hams, beef, &c , has again brought it up as a prominent article of commerce with that country The recent use which has been made of the carcass in converting it into lard oil, has still further increased its consumption. Swine are reared in every part of the Union, and when properly managed, always at a fair profit. At the extreme north, in the neighborhood of large markets, and on such of the southern plantations as are particularly suited to sugar or rice, they are not profitable, beyond the number required for the consumption of the coarse or refuse food produced. While pork remains at a moderate price, it can only be advantageously raised on a large scale, on good soils, as it is such only that yield heavy crops of grain, roots, &c., which are essential to fattening it. Swine are profitable in connection with a dairy or orchard, as with little additional food besides what is thus afforded, they can be put into good condition for the butcher. It is on the rich bottoms, and other lands of the west, where Indian corn is raised in profusion, and at small expense, that they can be reared in the greatest numbers and yield the largest profit. The Scioto, Miami, Wabash Illinois and other vallies, and extensive tracts in Kentucky, Tennessee, Missouri, and some adjoining States, have for many years, taken the lead in the production of swine; and it is probable their climate and soil, which is peculiarly suited to their rapid growth, as well as that of their appropriate food, will enable them forever to remain the leading pork producers of the North American continent.

The breeds of Swine cultivated in this country are numerous, and like our native cattle, they embrace many of the best, and a few of the worst to be found among the species. Great attention has for many years, been paid to their improvement in the eastern States, and nowhere are there better specimens than in many of their herds.—This spirit has rapidly extended westward and southward, and among many of the intelligent farmers, who make them a leading object of attention, on the rich corn grounds of the west, the swine have attained a considerable degree of excellence. This does not consist in the introduction and perpetuity of any distinct races, so much as in the breeding up to a desirable size and aptitude for fattening, from such meritorious individuals of any breed or their crosses, as come within their reach. The *Byefield* some 30 years ago, was a valuable hog in the Eastern States, and did much good among the species generally. They are white, with fine curly hair, well made and compact, moderate in size and length, with broad backs, and at 15 months, attaining some 300 to 350 lbs. nett The *Bedford* or *Woburn* is a breed originating with the Duke of Bedford, on his estate at Woburn, and brought to their perfection probably, by judicious crosses of the China hog, on some of the best English swine. A pair was sent by the Duke to this country, as a present to Gen. Washington, but they were dishonestly sold by the messenger in Maryland, in which State and Pennsylvania, they were productive of much good at an early day, by their extensive distribution through different States. Several other importations of this breed have been made at various

times, and especially by the spirited masters of the Liverpool packet ships, in the neighborhood of New-York.—They are a large, spotted animal, well made inclining to early maturity and fattening. They are an exceedingly valuable hog, but are nearly extinct both in England and this country, as a breed. The *Leicesters* are a large, white hog, generally coarse in the bone and hair, great eaters and slow in maturing. Some varieties of this breed, differ essentially in these particulars, and mature early on a moderate amount of food. The crosses with smaller compact breeds, are generally thrifty, desirable animals. *Other large breeds* deserving commendation in this country, are the large *Miami white*, the *Yorkshire white* and the *Kenilworth*, each frequently attaining when dressed, a weight of 600 to 800 lbs. The *Chinese* is among the smaller varieties, and without doubt, is the parent stock of the best European and American swine. They necessarily vary in appearance, size, shape and color, from the diversity in the style of breeding, and the various regions from which they are derived. But all the Chinese seem to have these properties in common. They are fine-boned, short and very compact, with bellies almost touching the ground, light head and ears, fine muzzle, of great docility and quietness, small feeders and producing much meat for the quantity of food consumed. From the rapidity with which generations of this animal are multiplied, the variety of other breeds on which they are crossed, and the treatment to which they are subjected, it is not surprising that their descendants should rapidly assume distinct features. From these, we have not only a strong mixture of blood in the best class of large breeds, but in such of the smaller as have any pretensions to merit, they constitute the greater part of the improvement. Such are the *Neapolitan*, the *Essex half-black*, the *Grass breed* and some others.

The *Berkshires* are an ancient English breed, formerly of large size, slow feeders, and late in maturing. Their color was a buff or sandy ground with large black spots, and the feet, lower part of the legs and tuft on the tail, buff. The latter color has given place, in most of the modern race, to white in the same parts. This variation, with the more important ones of early maturity and good feeding properties, are by Professor Low, ascribed to a Chinese cross, which has added the only characteristic in which they were before deficient. They were first introduced and reared as a distinct breed in this country, by Mr. Brentnall, of Orange Co., and Mr. Hawes, of Albany, N. Y. In their hands, and those of other skillful breeders, their merits were widely promulgated. No other breeds have been so extensively diffused in the United States. within comparatively so brief a period, as the Berkshires, since 1832. They have produced a marked improvement in many of our former races. They weigh variously, from 250 to 400 lbs. nett, at 16 months, according to their food, and style of breeding; and some full-grown have dressed to more than 800 lbs. They particularly excel in their hams, which are round, full and heavy, and contain a large proportion of lean, tender and juicy meat of the best flavor. None of our improved breeds afford long, coarse hair or bristles; and it is a gratifying evidence of our decided improvements in this department of domestic animals, that our brush-makers are under the necessity of importing most of what they use from Russia and Northern Europe. This improvement is not only manifest in the hair, but in the skin, which is soft and mellow to the touch; in the finer bones, shorter head, with upright ears, dishing face, delicate muzzle and mild eye; and in the short legs, low flanks, deep and wide chest, broad back and early maturity.

Breeding.—Swine should not be allowed to breed before 12 or 15 months old, unless the animals are large and coarse, when they may be put to it somewhat younger. Not only choice individuals, but such as are well descended, should be selected for the purpose of breeding.—The sow should be in good condition, but not fat nor approaching to it, and a proper degree of exercise is essential to the development of the fœtus and the health of the parent, for which reason she should have an extended range connected with her pen. The sow goes with young about 114 days. A week before her time comes round, a comfortable, quiet place should be prepared for her under cover, and well protected from cold, if the weather be severe, or if warm, a range in a pasture with an open shed to retire to, is sufficient. Too much litter for bedding must be avoided, and no change or disturbance of the sow permitted till two or three weeks after pigging, as the restlessness thereby produced may result in the loss of the pigs. The sow should be fed only with a small quantity of the lightest food or thin gruel, for two or three days, nor put on full feed for a week. If inclined to eat her pigs, she should be fed two or three times with raw pork or fresh meat. The pigs may be taught to crack oats or soaked corn after two or three weeks, and if provided with a trough inaccessible to the dam, they will soon learn to feed on milk and other food, preparatory to weening. This may take place when they are 8 or 10 weeks old, and to prevent injury to the sow, let one or two remain with her a few days longer and when finally removed, if her bag appears to be full, they may be allowed to drain the milk after 20 or 30 hours. The sow should be restricted to a light, dry diet for a few days.

Raising, feeding and fattening.—There are but two objects in keeping swine,—for breeding, and for slaughter,—and their management is consequently simple.—Those designed for breeding should be kept in growing condition, on light food, and have every advantage for exercise. Such as are destined exclusively for fattening, ought to be steadily kept to the object. It is the usual practice in this country, to let spring pigs run at large for the first 15 months, with such food as is convenient, and if fed at all, it is only to keep them in moderate growth till the second autumn. They are then put up to fatten, and in the course of 60 or 90 days, are fed off and slaughtered. During this brief period, they gain from 50 to 101 per cent. more of dressed weight, than in the 15 or 18 months preceding; nor even then do they yield a greater average weight, than is often attained by choice, thrifty pigs, which have been well fed from weaning to the age of 7 or 8 months. Three pigs of the Bedford breed, when precisely 7½ months old, dressed 230 235 and 238¼ lbs. Two of the Berkshire and Leicester breeds, at 9 months dressed 304 and 310 lbs. Three others of the Berkshire and Grass breeds, 7 months and 27 days old, weighed 240, 250 and 257 lbs. nett. Innumerable instances could be adduced of similar weights, gained within the same time, with a good breed of animals under judicious treatment. We have no one accurate account of the food consumed, so as to determine the relative profit of short or long feeding. But that an animal must consume much more in 18 or 20 months to produce the same quantity of dressed meat, which is made by others of 7 or 8 months, does not admit of a doubt. We have seen that an ox requires but little more than double the quantity of food to fatten, that is necessary for supporting existence. If we apply this principle to swine, and state the quantity of food which will fatten the pig rapidly, to be three times as great as for the support of life, we shall find that the pig will fatten in 7 months on the same food he would consume to keep him alive for 21. This is based on the supposition that both animals are of equal size. But the pig that matures and is slaughtered at 7 months, has only a moderate capacity for eating. During the early stages of his growth, his size and the consequent incapacity of the digestive organs, prevent the consumption of the same quantity which the larger animal requires; and his accumulating fat, his limited respiration, consequent upon the compression of his lungs, and his indisposition to exercise, all conspire to keep the consumption of food within the smallest possible limit. This result, in the absence of any experiment, must be conjectural entirely; but we believe that experiments will show that of two thrifty pigs from the same litter, one of which is properly fed to his utmost capacity for 7 months, and the other fed with precisely double the quantity of similar food for 21 months, the first will yield more carcass and of a better and more profitable quality than the latter, which has consumed 100 per cent. the most. The food is only one item in this calculation. The oldest requires the most attention, is liable to more accidents and disease, besides the loss of interest. We are necessarily forced to the conclusion, that by far the cheapest mode of wintering pigs is in the pork barrel. We can readily anticipate one objection to this practice, which is the want of food at this season of the year to fatten them. This can be obviated by reserving enough of the previous year's grain, to keep the animal in a rapidly thriving state till the next crop matures sufficiently to feed.

In the rich corn regions, on its beginning to ripen, as it does in August, the fields are fenced off in suitable lots, and large herds are successively turned into them, to consume the grain at their leisure. They waste nothing except the stalks, which, in that region of plenty, are not considered of much value, and they are useful as manure for succeeding crops, and whatever grain is left by them, leaner droves which follow, will readily glean. Peas, early Buckwheat, and apples, may be fed on the ground in the same way. But we believe there is an improvement in the character of the grain from a few months keeping, which is fully equivalent to the interest of the money and cost of storage. If fattened early in the season, they will consume less food to make an equal amount of flesh than in colder weather, they will require less attention, and generally early pork will command the highest price in market.

It is most economical to provide the swine with a fine clover pasture to run in during the spring and summer, and they ought also to have access to the orchard, to pick up all the unripe and superfluous food that falls. They should also have the wash of the house and the dairy, to which add meal, and sour in large tubs or barrels. Not less than one-third, perhaps more, of the whole grain fed to swine, is saved by grinding and cooking or souring. Yet care must be observed that the souring be not carried so far as to injure the food by putrefaction. A mixture of meal and water, with the addition of yeast or such remains of a former fermentation, as adhere to the side or bottom of the vessel, and exposure to a temperature between 68 deg. and 77 deg., will produce immediate fermentation. In this process there are five stages. The *saccharine*, by which the starch and gum are converted into sugar; the *vinous*, which changes the sugar into alcohol; the *mucilaginous*, sometimes taking the place of the vinous, and occurs when the sugar solution, or fermenting principle is weak, producing a slimy, glutinous product; the *acetic*, forming vinegar, and the *putrefactive*, which destroys all the nutritive principles and converts them into a poison. The precise point in fermentation when the food becomes most profitable for feeding, has not yet been satisfactorily determined, but that it should stop short of the putrefactive, and probable the acetic, is certain.

The roots for fattening animals ought to be washed and steamed or boiled, and when not intended to be fermented, the meal ought always to be scalded with the hot roots. Such a quantity of salt as will not scour, may be added to every preparation for swine. Potatoes are the best roots for swine; then parsneps, orange or red carrots, white or Belgian, sugar beets, mangold wurzel, rutabagas, and the white turnips, in the order mentioned.—The nutritive properties of turnips are diffused through so large a bulk, that we doubt if they can ever be fed to fattening swine with advantage; and they will barely sustain life when fed to them uncooked. There is a great loss in feeding roots to fattening swine, without cooking. When unprepared grain is fed, it should be on a full stomach, to prevent imperfect mastication, and the consequent loss of food. It is better indeed to have it always before them. The animal machine is an expensive one to keep in motion, and it should be the object of the farmer, to put his food in the most available condition, for its immediate conversion into fat and muscle. Swine ought to be kept perfectly dry and clean, and provided with a warm shelter, to which they can retire at pleasure. This will greatly hasten the fattening and economize the food. A hog ought to have three apartments, one each for sleeping, eating, and evacuations, of which the last ought to occupy the lowest, and the first the highest level, so that nothing shall be drained, and as little carried into the first two as possible. They must be regularly fed three times a day; and if there is a surplus, it must be removed at once. If they are closely confined in pens, give them as much charcoal twice a week as they will eat. This corrects any tendency to disorders of the stomach. Rotton wood is an imperfect substitute for charcoal. Graves, scraps or cracklings, as they are variously called, the residuum of rough lard or tallow after expressing the fat, are a good change and an economical food. Some animal food, although not essential, is always acceptable to swine. When about to finish them off, many feed for a few weeks on hard corn. This is proper when slops or indifferent food has been given, and meal cannot be conveniently procured; but when fattened on sound roots and meal, it is a wasteful practice, as the animal thus falls behind his accustomed growth. It is better to give him an occasional feed of the raw grain, for a change, and to sharpen his appetite.

*The products* furnished by the carcass of swine are numerous. Every part of the animal is used for food, and it admits of a far greater variety of preparation for the table, than any other flesh. From the remotest antiquity to the present time, and in every grade of barbarous and civilized life, it has been esteemed as one of the choicest delicacies of the epicure. *Lard oil* has within a few years, given to pork a new and profitable use, by which the value of the carcass is greatly increased. At some of the large pork-packing depots of the west, one-third of the whole quantity has thus been disposed of. This has withdrawn a large amount of pork from the market, and prevented the depression which must otherwise have occurred.—Where the oil is required, the whole carcass, after taking out the hams and shoulders, is placed in a tub having two bottoms, the upper one perforated with holes, on which the pork is laid, and then lightly covered. Steam at a high temperature is then admitted into the tub, and in a short time, all the fat is extracted and falls upon the lower bottom. The remaining mass, is bones and scraps. The last is fed to pigs, poultry or dogs, or affords the best kind of manure. The bones are either used for manure, or are converted into animal charcoal, worth about three cents per pound, which is valuable for various purposes in the arts. When the object is to obtain lard of a fine quality, the animal is first skinned, and the adhering fat carefully scraped off. The oily, viscid matter of the skin is thus avoided. When tanned, the skin makes a valuable leather. An aggregate weight of 1790 lbs. from four well-fatted animals, after taking out the hams and shoulders, say about 400 lbs., gave within a fraction of 1200 lbs. of the best lard.

*Stearine and Oleine.*—Lard and all fatty matters consist of three principles, of which stearine contains the stearic and margaric acids, both of which when separated, are solid and used as inferior substitutes for wax or spermaceti candles. The other, oleine, is fluid at a low temperature, and in American commerce, is known as lard oil. It is very pure and extensively used for machinery, lamps and most of the purposes for which olive or spermaceti oils are used.

*Curing hams and pork.*—After dressing, the carcass should be allowed to hang till perfectly drained and cool, when it may be cut up and salted. The usual way is to pack the pork in clean salt, adding brine to the barrel when filled. But it may be dry salted, by rubbing it in thoroughly on every side of each piece, with a strong leather rubber, firmly secured to the palm of the right hand. The pieces are then thrown into heaps and sprinkled with salt, and occasionally turned till cured; or

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it may at once be packed in dry casks, which are occasionally rolled to bring the salt in contact with every part. *Hams and shoulders* may be cured in the same manner, either dry or in the pickle, but with differently arranged materials. The following is a good pickle for 200 lbs. Take 14 lbs. of Turk Island salt; ½ lb. of saltpetre; 2 qts. of molasses, or 4 lbs. brown sugar, with water enough to dissolve them. Bring the liquor to the scalding point, and skim off all the impurities which rise to the top. When cold, pour it upon the ham, which should be perfectly cool but not frozen, and closely packed; and if not sufficient to cover it, add enough pure water for this purpose. Some extensive packers in Cincinnati and elsewhere, who send choice hams to market, add pepper, alspice, cinnamon, nutmeg or mace and cloves. The hams may remain six to eight weeks in this pickle, then hung up in the smoke-house, with the small end down, and smoked from 10 to 20 days, according to the quantity of smoke. The fire should not be near enough to heat the hams. In Holland and Westphalia, the fire is made in the cellar, and the smoke carried by a flue into a cool dry chamber. This is undoubtedly the best mothod of smoking. The hams should at all times be dry and cool, or their flavor will suffer. Green sugar-maple chips, are best for smoke; next to them are hickory, sweet birch, corn cobs, white ash, or beech. The smoke house is the best place to keep hams till wanted. If removed, they should be kept cool, dry and free from flies. A canvass cover for each, saturated with lime, which may be put on with a white-wash brush, is a perfect protection against flies. When not to be kept long, they may be packed in dry salt, or even in sweet brine without injury. A common method is to pack in dry oats, baked saw-dust, &c.

*Death of Silas Wright.*—Telegraphic despatches announce the sudden decease of Silas Wright, (late Governor, and U. S. Senator) of New York. He was to have delivered the annual address at the approaching State Fair at Saratoga.

THE CINCINNATI HORTICULTURAL SOCIETY will hold their annual exhibition on the 23d and 24th September. The Society have politely invited the Columbus Horticultural Society to attend.

### English News, Markets, &c.

The news by the Cambria to August 4th, reports a continuance of fine weather, and most favorable prospects of the crops in England and throughout Europe. Harvest had commenced in the earliest districts, and the wheat was of the best quality. This, together with large importations of grain from Russia and the Mediterranean ports, had caused a still further decline in prices of bread-stuffs, with much stagnation of the trade. In reference to the future, however, the European Times holds the following language:

"We are of opinion, that however abundant the harvest may prove, the stocks in Europe being so exhausted, and the decreased supply of potatoes, whether arising from a diminished cultivation, or from their deteriorated quality, requiring a large importation to make up the deficiency, that prices of grain will, towards the close of the year, after inevitable fluctuations, still be maintained at a further cost of production. At this moment, however, the market is in a state of great depression. The harvest is nearly over in France, and has commenced in some of the southern counties of England. With regard to the potato crop, although it may be admitted that partial failures may have taken place, we still entertain the opinion that in general throughout England and Ireland the crop has not suffered."

The editor of a New York paper says:

"We have seen a letter from London, which states that the potato crop in Ireland must prove very light, inasmuch as not more than one-fourth of the usual quantity of land this year was planted with potatoes. The writer—who is an intelligent observer—argues that as a consequence, there will be a great demand for the next cheapest article of food, which is Indian meal. Another letter states that English agents have already been sent to this country, to make heavy contracts for pork. The object is to buy it early, and to have it cured, so as to suit the English market. This step has been taken in consequence of the famine, and the deficiency of pork in Ireland. Our farmers and provision dealers should govern themselves accordingly."

The demand for American provisions, (pork, bacon, &c.) was firm, and sales active at satisfactory prices, when the steamer sailed.

Parliament was prorogued by the Queen on the 23d ult.

Mr. Bancroft, the American minister, made a handsome speech at a recent dinner of the Royal Agricultural Society at Northampton.

☞ Where is our old friend Henry Coleman? Has he returned from Europe—or was he so charmed with the country and the people that he has taken up his residence there? We believe there are two numbers of his work yet due to subscribers. They will no doubt be forthcoming.

POSTCRIPT.—*Ten days later news.*—Just as our paper was about going to press, intelligence arrived by Telegraph that the steamer *Guadalquiver* has arrived at New York, with Liverpool dates to Aug. 14. The news by this arrival shows a continued decline of flour and grain, with much dullness in the markets, and several heavy failures among the merchants. Harvest had commenced with fine prospects. This news will tend to depress the markets of this country for a time, and present quotations cannot be relied on.

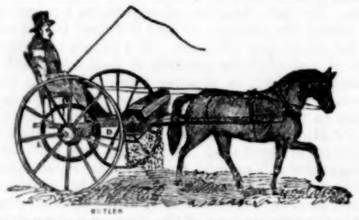
REV. H. W. BEECHER has resigned his pastorial charge at Indianapolis, intending to remove to Boston. Ill health of his family is assigned as the ruling motive.

### The Markets.

CINCINNATI, AUGUST 31.—Flour for a few days past has sold at $4a4 25. Wheat continues at about 75 cents, with small sales. Corn 28a30 cents; Oats 20 cents; Flax Seed 75 cents. Mess Pork $14 per barrel. Butter remains steady at 8a10 cents for packers, and 12½ to 16 at retail. Cheese has advanced to 7a7½ cents, for shipping. Eggs 7a8 cents per dozen.

NEW YORK, AUGUST 30.—*(By Telegraph).*—Flour $5 50a5 75. Grain market unsettled by foreign news.

CLEVELAND, AUGUST 28.—Flour $4 75a4 87. Wheat $1a102; Corn 48a 50 cents. Oats 24a24 cents.

### HATCH'S SOWING MACHINE FOR SALE.

WE have on hand, for sale, one of Hatch's (Improved) Broadcast Sowing Machines, made under the supervision of the inventor, and as good as new. This machine has received the highest commendations from all who have witnessed its performance, and is a very great saving of labor in sowing grain, besides doing the work more perfectly than it can possibly be done by hand. See report of a committee of the Hamilton county Agricultural Society, published in the Ohio Cultivator, vol. 1, p. 128. Price of the Machine, $50—a good serviceable horse would be taken in payment.

EDITOR O. CULTIVATOR.

Columbus, Sept. 1, 1847.

### SCHOOL OF AGRICULTURE.

THE subscriber, having had opportunities of becoming thoroughly acquainted with the practice of the best Agriculturists and Horticulturists of Great Britain and France, as well as with the system of instruction pursued in the Model Farms of the latter country, proposes to open an Agricultural School on the FIST OF OCTOBER NEXT, on the Farm lately occupied by Mr. G. Low, two miles east of Williamsburg, Clermont county, Ohio. The situation is extremely salubrious.

Three hours daily will be devoted to English Education, to which the French language will be added, if desired; the remainder of the time will be applied to the practical study of Agriculture and Horticulture.

Both pursuits will be seduously attended to—but the prominent objects of the establishment will be the following, viz. To inculcate on the pupils habits of industry and methodical labor; to teach them gradually and practically the details of Husbandry; the systems best calculated to make farming profitable; the nature and compositions of soils and fertilizers; the rearing and management of live stock, &c.

The limits of an advertisement preclude the possibility of entering here into further details, but every information will be readily given to persons interested on the subject, on application, either personal or by letter, to ALBERT DOISY,

Smith st., west side, between Fourth and Fifth sts.,
Cincinnati, Ohio.

REFERENCES.—Josiah Lawrence, Esq., P. Neff, Esq., Wm. Greene Esq., James T. Annan, Cincinnati, Ohio.

Aug. 24, 1847.

### CORN FOR SALE.

300 ACRES near Dublin, Franklin county. Apply to GEO. W. DUN,

August 24, 1847.—3t. *Chillicothe.*

### MARIETTA FEMALE SEMINARY.

THE SEMINARY YEAR will consist of four terms of eleven weeks each. The present Autumn term will commence on Wednesday, the 8th day of September. The Winter term, on the 24th day of November—followed by a vacation of *two* weeks, at the close of which will commence the Spring term—followed by the Summer term, which will close with a public examination, on the last Tuesday of July.

The studies here pursued are adapted to pupils of every grade of scholarship, from the alphabet to those *advanced sciences* taught in our best High Schools, and are conducted by four permanent Teachers, besides a Music Teacher and two assistants.

In the advanced classes, besides a thorough course in the ordinary English branches suited to lay the foundation for a more extended course, as well as to *qualify teachers* for our common schools, the following branches may be pursued:

Nat. and Int. Philosophy, Chemistry, Geometry, Algebra, Rhetoric, Moral Sciences, Evidences of Christianity, Butler's Analogy, Composition, and several other English studies of a higher order, with the Languages.

In the primary Department, a thorough course of instruction is given in Rhetorical Reading, Spelling and Defining, Writing and Drawing, Mental and Written Arithmetic, History, English Grammar, Composition, and Needlework.

In the Elementary Department, pupils are instructed in the elements of Reading, Spelling and Definitions, Mental Arithmetic Geography, English Grammar, Writing, History and Needlework.

Calisthenics and Singing are combined in all the Divisions of the School.

| | |
|---|---|
| Tuition in the Advanced Department, | $5 00 per term. |
| " " Primary " | 3 50 " |
| " " Elementary " | 2 50 to 3 50 |
| Music on the Piano, | 10 00 |
| Latin and French, | 2 00 |

Boarding, washing, fuel and lights, 1,50 to 2,50 per week.

Pupils may enter the Advanced Classes at any time when prepared to sustain themselves in the studies there pursued.

Tuition to be paid in advance.

Young Ladies from abroad are received as boarders into families interested in the advancement of Female Education, where may be enjoyed all the social advantages of home.

The patrons of the Seminary are cordially invited to attend any of the School Exercises, at such hours as may best suit their convenience, assured that such visits will be no interruption to the classes.

L. TENNEY, *Superintendent.*

Marietta, September 1st, 1847.—3t.

### Ancient and Real Linnæan Botanic Garden and Nursery,

*Late of WILLIAM PRINCE, deceased,*

FLUSHING, L. I., NEAR NEW-YORK.

THE new proprietors of this celebrated NURSERY, known as *Prince's*, and exclusively designated by the above title for nearly fifty years, offer for sale every description, *including the newest and choicest varieties*, of

### Fruit and Ornamental Trees,

SHRUBS, VINES, PLANTS, ROSES, &c., the *genuineness* of which may be depended upon; and they will unremittingly endeavor to merit the CONFIDENCE and PATRONAGE of the Public, by INTEGRITY and LIBERALITY in dealing, and MODERATION in charges.

Descriptive Catalogues *gratis* on application *post paid.*

WINTER & CO., *Proprietors.*

September 1st, 1847.

### JOHN KENDALL,

*Manufacturer of Thermometers and Barometers,*

WOULD give notice that he is manufacturing a superior article of *THERMOMETERS*, with single and double graduation. Also, *Chemical Thermometers*, graduated high, and warranted accurate, and will agree with each other having equal exposure,) in heat and cold. The manufacturer assures the public that he will not put his name to any but such as can be relied on as *accurate.*—*BAROMETERS*, an improved and superior article, Portable and Safe for house and marine use, made with and without Thermometers attached, and prices varying to the cost of finish. A list of rules as a guide to the use and indications of the Barometer prepared by Prof. St. John, will be furnished with each Barometer. For sale by H. & E. GAYLORD, Druggists, Cleveland.

Barometers repaired on short notice. All orders for my work, will receive prompt attention. My shop is at No. 5, Gaylord's buildings, 6th door west of the public square.

The public are referred to the following letter from Prof. KIRTLAND. The subscriber has numerous testimonials from Professors Silliman, Fisher, Eaton, and others.

CLEVELAND, Dec. 29. 1846.

MR. KENDALL—*Sir:*—I have repeatedly tested both Thermometers and Farlor Barometers of your constructing, and it affords me pleasure to state that as regards accuracy and workmanship, they far exceed any that I have ever obtained from abuad.

Within the last two years I have broken three Barometers, manufactured elsewhere, while transporting them from the city to my residence, a distance of only five miles; they were carried with the utmost care and precaution.

The improved mode which you have adopted in constructing the tube and reservoir, renders it perfectly safe to transport yours to any part of the country.

Our citizens, both of this city and of the western country, who may have occasion to use such instruments, will find it to their advantage to extend their patronage to you, who have been so long and favorably known as an experienced manufacturer at New Lebanon, New York. Very truly yours,

JARED P. KIRTLAND.

(PROF. NOONEY, of Hudson College, also gives his unqualified commendation of the barometers and thermometers made by Mr. Kendall. His testimonial is omitted here from want of space. I may be seen in the Cleveland papers.)

Sept. 1, 1847.—2t.

### SALE OF IMPROVED SHORT HORNS.

THE subscriber will sell on Friday, the 24th DAY OF SEPTEMBER next, at TROY, IN THE COUNTY OF MIAMI, from thirty to forty head of improved Durham Cattle, consisting of bulls, cows, heifers, and calves. About half of the stock are thoroughbred—pedigrees recorded in the English and American Herd Book. The other half, crosses of the Durham and Holderness breeds. The sale will be positive, the highest bidder will be the purchaser; the subscriber reserving bids on not exceeding five of the animals.

TERMS.—A credit of ninety days will be given—paper with security, made payable at the Piqua, Troy, or Dayton Banks, at the option of the purchaser.

GEO. B. HOLT.

Dayton, August 23d, 1847.

### SHETLAND PONIES FOR SALE.

THE subscriber has four Shetland Ponies for sale, of the smallest size, and perfect in form, averaging from 36 to 40 inches high: viz: one Stallion, two Mares and a filley colt.

He would prefer selling them in one lot, as they would prove a profitable investment to any person to breed from, for the Gincinnati or Southern Market.

They are all of one color, black, and attain their full size and maturity at 15 to 18 months old.

For further particulars apply to JAMES DOUGALL.

Rosebank near Amherstburgh,
Canada West, Aug. 9, 1847.

### H. HUXLEY'S

*Wholesale and Retail Agricultural and Garden Seed Warehouse, No. 6, East Fifth street, near the Dennison House, Cincinnati, O.*

ALL kinds of Garden, Field, Grass, and Flower Seeds, Canary Birds, Bird seed and Cages of various kinds; Agricultural Implements and Garden Tools; Books upon Agriculture, Gardening, and Rural Economy.

H. H. is also agent for the sale of several extensive assortments of Fruit Trees, Grape Vines, &c. Catalogues of the Seeds, Implements, Tools, Fruit Trees, &c., can be obtained, gratis, at the Seed Warehouse.